

# zwykły single nr 5 ver1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Mosaic	15 g	5 min	12 %
Boil	Mosaic	10 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	mech irlandzki	3 g	Boil	15 min

## Notes

- koszta  
słody 16  
chmiel 11  
drożdże 9  
dodatki 4  
opakowanie 28  
suma 68/40=1,7  
Dec 6, 2019, 10:26 AM